

FIVE SAILS

DINNER

APPETIZERS

- OYSTERS** 28
fresh half dozen canadian oysters, served raw,
espelette cocktail sauce & mignonette
- BURRATA** 26
north arm farm autumn squash, green apple,
spiced pumpkin seeds, sage, modena balsamic
- FOIE GRAS** 32
quebec foie gras terrine, freshly baked milk
bread, okanagan honey crisp apple, ice wine
gelée
seared foie gras substitute 34
- BISQUE** 25
canadian lobster & prawn bisque, dungeness
crab croquette & claw meat salad, egg yolk gel
- SCALLOPS** 34
seared scallops, beurre blanc, pemberton
roasted sunchokes, okanagan pear, toasted
seeds
- YELLOWTAIL** 29
pacific hamachi crudo, avocado crème, yuzu
vinaigrette & gel, kohlrabi, pickled celery
- TARTARE** 32
hand-cut prime beef filet mignon, egg yolk gel,
capers, cornichon, chive, mustard, crostinis
add 10g caviar MP

MAINS

- HEN OF THE WOODS** 34
carnaroli risotto, purple kale, chive mustard
vinaigrette, roasted root vegetable jus & crisps
- PACIFIC SEA BASS** 58
salt spring island mussels & nduja sausage,
canadian farro, sous-vide fennel & espuma
- HAIDA GWAII SABLEFISH** 53
shoyu-glazed, dungeness crab & pearl barley
salad, rutabaga, winter radish
citrus dashi butter
- CANADIAN LOBSTER** 68
poached tail & prawn beignets, sea truffle vin
blanc, charred onion, potato fondant
salmon roe
- FRASER VALLEY DUCK** 56
dry aged breast, confit & foie gras, parisienne
gnocchi, salt-baked beetroot, orange
madeira jus
- PEACE RIVER LAMB** 58
grilled lamb loin, braised shoulder & truffle tarte
tatin, watercress, celeriac, confit shallot jus
- WAGYU STEAK** 155
5oz japanese a5 wagyu beef, braised short ribs
ragout, pomme puree, spring vegetables
merlot jus
Add 1oz wagyu beef 31
add pan-seared foie gras 30
add butter-poached lobster tail 45

CHATEAUBRIAND

170

16oz CANADIAN BEEF

TABLE-SIDE CARVED FOR TWO

served with braised short ribs ragout, pommes puree, roasted vegetables, merlot jus

SIDES

- FALL MUSHROOMS** 20
chive, celeriac puree
merlot jus
- CRISPY FINGERLINGS** 20
braised short ribs, caramelized
onion, tête de moine cheese
- BIRCH GLAZED CARROTS** 16
puffed rice & toasted seeds

CULINARY DIRECTOR:
ALEX KIM

CHEF DE CUISINE:
GARY KWANG

GENERAL MANAGER:
JASON HUSMILLO